

CLAIMS

1. A cooking apparatus which supplies steam to a heating chamber storing therein an object to be heated to heat the object, comprising:
5 steam supply means for supplying the steam to the heating chamber;
a fan for stirring up the steam supplied into the heating chamber; and,
temperature control means, by driving and rotating the fan, for controlling the atmospheric temperature of the interior of the heating chamber to be lower than the temperature of the steam supplied.
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2. A cooking apparatus as set forth in Claim 1, further including heating means for raising the temperature of the atmospheric temperature of the interior of the heating chamber.
- 15 3. A cooking apparatus as set forth in Claim 1 or 2, wherein the heating chamber is separated through a partition plate from a circulation fan chamber in which the fan is disposed and, in the partition plate, there are formed ventilation holes allowing the heating chamber and the circulation fan chamber to communicate with each other.
- 20 4. A cooking apparatus as set forth in any one of Claims 1 to 3, wherein open air supply means for supplying the open air is connected to the heating chamber.
5. A cooking apparatus as set forth in any one of Claims 1 to 3, wherein the open air supply means includes: ventilation means for sucking the open air to generate the
25 wind; an air intake ventilation passage for guiding the wind from the ventilation means to the heating chamber; and, an air exhaust ventilation passage for exhausting the air existing within the heating chamber.
6. A cooking apparatus as set forth in Claim 5, wherein, in a portion of the
30 air intake ventilation passage upstream of its connecting position with the heating chamber, there is disposed an air intake side shutter for limiting the flow rate of the air passing through the air intake ventilation passage.

7. A cooking apparatus as set forth in Claim 5 or 6, wherein, in a portion of the air exhaust ventilation passage upstream of its connecting position with the heating chamber, there is disposed an air exhaust side shutter for limiting the flow rate of the air
5 passing through the air exhaust ventilation passage.

8. A cooking apparatus as set forth in any one of Claims 1 to 7, further including a vertically dividing partition plate for vertically dividing a space in the interior of the heating chamber into upper and lower section spaces, wherein a communication
10 portion is interposed between the heating chamber and the vertically dividing partition plate for connecting together the upper and lower section spaces, and the steam supply means supplies steam from the lower section space of the heating chamber.

9. A cooking method for supplying steam to a heating chamber storing an
15 object to be heated therein to heat the object to be heated, wherein not only the object to be heated is heated while supplying the steam to the heating chamber but also the steam supplied to the interior of the heating chamber is stirred up to thereby control the atmospheric temperature of the interior of the heating chamber to be lower than the temperature of the steam supplied.

20 10. A cooking method as set forth in Claim 9, wherein the stirring-up of the steam is executed by driving and rotating a fan, and the atmospheric temperature of the interior of the heating chamber can be changed by controlling, that is, increasing or decreasing the rotation speed of the fan.

25 11. A cooking method as set forth in Claim 9 or 10, wherein the stirring-up of the steam is executed by driving and rotating the fan, and the atmospheric temperature of the interior of the heating chamber can be changed by controlling the rotation driving cycle of the fan.

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